



DOMAINE LEFLAIVE

PULIGNY-MONTRACHET
DEPUIS 1717



2022 BOURGOGNE BLANC

WINERY

Domaines Leflaive represents an extension of Domaine Leflaive in the Mâcaonnais region to explore the family's extensive vineyard holdings which are either owned or leased long term through the family's close knit relationships in the region. The vineyards are all certified Organic and Biodynamic, and the family directly handles all work in the vineyards, harvest, as well as the wines vinification in the Domains cellar in Puligny-Montrachet.

WINE

Within Burgundy, regional appellations are often produced from a large surface area of vineyards, at the scale of at least part of the region.

The Bourgogne Blanc from Domaine Leflaive has the particularity to only come from vineyards located in the town of Puligny, making it easily one of the best Bourgogne Blanc you could get your hands on. This is the perfect first step into the Domaine Leflaive's unique offerings.

VINEYARDS

Domaine Leflaive produces its white Burgundy on three and a half hectares of vines located in Puligny-Montrachet itself, at the bottom of emblematic hillsides, worked with the same care. Les Parties, Les Houlières, La Plante des Champs.

VINTAGE NOTES

The 2022 vintage in Burgundy was an excellent surprise, delivering both generous yields and outstanding quality. A hot, even scorching summer raised concerns about how the vines would cope, but they adapted remarkably well. The first half of July was warm, followed by a heat wave on July 19–20, when daytime highs soared while morning temperatures fortunately remained below 68°F. A third heat wave occurred August 1–4, but from mid-August the weather turned milder with light daily rains that helped the vines complete ripening. Harvest began on August 25, exactly as expected, enabling a steady pace and long pressings, highly beneficial for must quality.

WINEMAKING

Long, gentle pneumatic pressing, 24-hour decanting, followed by settling and racking. Fermented in French oak barrels, 10% of which are new. After 12 months in barrel, the wine is aged for 6 months in vats, where it is prepared for bottling.

TASTING NOTES

"The 2022 Bourgogne Blanc offers bright aromas of Granny Smith apple and white peach, precise and well-defined. The palate is balanced and vibrant, with fine weight and notable freshness, finishing with impressive length for a regional wine. A standout example of white Burgundy."

— Neal Martin, June 2024

VINEYARD

Region:	Bourgogne
Appellation:	Bourgogne AOC
Plot:	3.5 ha
Soil:	Clay-limestone
Certifications:	Organic - Ecocert 1992; Biodynamic - Biodyvin 1998

WINEMAKING

Varietals:	100% Chardonnay
Aging:	12 months in French oak barrels, 10% new, followed by 6 months in vats

TECHNICAL DETAILS

Alcohol:	13%
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